

WINTER GARDEN

RESTAURANT



À LA CARTE MENU

APPETISERS

Poached Scottish Lobster Snow peas, baby leeks, tarragon butter sauce	£32
Cornish White Crab Meat Brown crab dressing, corn chips, parsley and tarragon sauce	£18
Twice Baked Kentish Blue Cheese Soufflé (V) Pears, endive and white balsamic	£16
Classic Caesar Salad Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing	
with chargrilled chicken	£14 / £26
with grilled king prawns	£15 / £28
Salad of Spring Vegetables (Vg) Heritage carrots, beets, asparagus, artichoke, black truffle	£16
Isle of Wight Chilled Tomato Consommé (Vg) Confit tomato, olives, basil aioli	£12

FROM THE CHARCOAL GRILL

All grilled items are served with French fries, braised shallots, Portobello mushrooms, vine cherry tomatoes and your choice of Hollandaise, Béarnaise, Red Wine, or Chimichurri sauce.

Hereford Dry-Aged Rib Eye Steak 227g	£43
Hereford Dry-Aged Fillet Steak 200g	£48
Fillet of Scottish Salmon	£32
Grilled Dover Sole Served off the bone, sautéed baby spinach, brown butter, capers and parsley	£54

The Landmark London proudly supports local food producers and suppliers to celebrate the Best of British Seasonal produce and sustainable practices.

For further information on food allergens, please ask one of our team members.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

À LA CARTE MENU

MAIN COURSES

Lobster Thermidor 750g Pilaf rice and mixed leaf salad	£65
Pan-Roasted Wild Seabass Cauliflower, baby spinach, samphire, red wine reduction	£41
Devon White Free-Range Breast of Chicken Confit wings, mousseline potato, mushroom ketchup, rosemary sauce	£34
Pan-Fried Herb Gnocchi (Vg) Roasted pumpkin, crispy kale, walnuts and sage	£27
Steamed Courgette Flowers with Provençal Vegetables (Vg) Courgette purée, couscous, pine nuts and basil	£28
Glazed Merryfield Duck Breast Slow cooked leg parcel, sweet potato, charred bok choy, plum sauce	£39

SIDE DISHES

Chunky chips	
French fries	Sautéed baby spinach
Honey glazed carrots	Buttered new potatoes
Tomatoes, rocket and Parmesan salad	Chargrilled tenderstem broccoli, toasted almonds
Green beans with shallots	Steamed Basmati rice

DESSERTS

Vanilla Crème Brûlée Plum compote, spiced shortbread	£13
Warm Sticky Toffee Pudding Clotted cream ice cream	£13
Mandarin and Cinnamon Trifle (Vg) Fig compote, walnut sponge, praline custard	£13
Warm Apple Crumble with Custard Calvados crème fraîche ice cream	£13
Salted Caramel and Chocolate Mousse (Vg) Caramelised cacao nibs, pear sorbet	£13
Selection of British Cheeses Pear chutney, quince paste and artisan crackers	£16

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